

twofatindians

RestaurantBarLounge



twofatindians was established in May 2006 by Khushwant Singh. The name fittingly describes Khush and his brother Michael who both share a love of good food.

Khush and Michael grew up in Australia with their dad, Chef Ajit Singh. As you can imagine, right from a young age Ajit made his sons work in the kitchen. Once viewed as slave labour the brothers now appreciate the time they spent in the kitchen learning the traditional cooking styles from their father.

twofatindians brings to you delicious, traditionally prepared meals, using fresh ingredients and a spice blend that you are sure to enjoy.

You will leave eating more than you should!

Thank you for dining at twofatindians.

- Khushwant Singh & Family

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WHITE WINES

			Glass	Bottle
House				
HOUSE WHITE			7	28
HOUSE SPARKLING				28
Sparkling				
YELLOWGLEN 'YELLOW' PICCOLO (200ML)	SOUTH EAST AUSTRALIA	VIC		10
YELLOWGLEN 'YELLOW'	SOUTH EAST AUSTRALIA	VIC		35
DOMAIN CHANDON BRUT	YARRA VALLEY	VIC		60
MOET & CHANDON BRUT IMPERIAL	EPERNAY	FRA		120
Riesling				
ANNIE'S LANE RIESLING	CLARE VALLEY	SA	8	36
BROWN BROTHERS RIESLING	SOUTH EAST AUSTRALIA	AUS		30
KNAPPSTEIN 'HAND PICKED' RIESLING	CLARE VALLEY	SA		44
LEO BURING LEOPOLD RIESLING	HUNTER VALLEY	VIC		70
Sauvignon Blanc & Blends				
UPSIDE DOWN SAUVIGNON BLANC	MARLBOROUGH	NZ	8	32
KELLYBROOK SAUVIGNON BLANC	YARRA VALLEY	VIC	12	45
GROVER SAUVIGNON BLANC	NANDI HILLS	IND		36
SQUEALING PIG SAUVIGNON BLANC	MARLBOROUGH	NZ		40
VILLA MARIA RESERVE 'WAIRAU VALLEY' SAUVIGNON BLANC	MARLBOROUGH	NZ		65
Chardonnay				
STONY PEAK CHARDONNAY	SOUTH EAST AUSTRALIA	AUS	7	28
COLDSTREAM HILLS CHARDONNAY	YARRA VALLEY	VIC	12	48
DEVILS LAIR 5 TH LEG CHARDONNAY	WESTERN AUSTRALIA	WA		32
ST HUBERTS 'THE STAG' CHARDONNAY	YARRA VALLEY	VIC		40
HENSCHKE 'CRANES' CHARDONNAY	EDEN VALLEY	SA		65
Aromatic White Wines				
ROSEMOUNT ESTATE MOSCATO (SWEET)	SOUTH EAST AUSTRALIA	SA	8	32
T'GALLANT 'CAPE SCHANK' PINOT GRIGIO	MORNINGTON PENINSULA	VIC	10	40
ABEL'S TEMPEST TRAMINER	TAMAR VALLEY	TAS		45
HAHNDORF HILL PINOT GRIGIO	ADELAIDE HILLS	SA		45
PHAEDRUS (FEEDRUS) PINOT GRIS	MORNINGTON PENINSULA	VIC		50
HENSCHKE JOSEPH HILL GEWURZTRAMINER	EDEN VALLEY	SA		70

RED WINES

			Glass	Bottle
House				
HOUSE RED			7	28
Rose				
TAYLOR MADE ROSE	ADELAIDE HILLS	sa	9	36
Pinot Noir				
T'GALLANT 'CAPE SCHANK' PINOT NOIR	MORNINGTON PENINSULA	VIC	10	40
ST HUBERTS 'THE STAG' PINOT NOIR	YARRA VALLEY	VIC		45
COLDSTREAM HILLS 'RESERVE' PINOT NOIR	YARRA VALLEY	VIC		110
Merlot				
LINDEMANS BIN 40 MERLOT		NSW		26
Shiraz & Shiraz Blends				
PEPPERJACK SHIRAZ	BAROSSA	SA	11	45
SEPPELT 'THE DRIVES' SHIRAZ	HEATHCOTE	VIC		32
CHAROSA VINEYARDS	NASHIK VALLEY	IND		52
SALTRAM 'MAMRE BROOK' SHIRAZ	BAROSSA	SA		55
WOLF BLASS 'GREY LABEL' SHIRAZ	MCLAREN VALE	SA		75
WOLF BLASS 'PLATINIUM LABEL' SHIRAZ	LANGHORNE CREEK,	SA		250
CABERNET SAUVIGNON MALBEC	BAROSSA			
Cabernet Sauvignon & Cabernet Blends				
WYNN'S 'THE GABLES' CABERNET SAUVIGNON	COONAWARRA	SA	9	36
HARTOG'S PLATE CABERNET MERLOT	WESTERN AUSTRALIA			28
JAMIESON'S RUN CABERNET SHIRAZ MERLOT	LIMESTONE COAST	SA		30
GROVER CABERNET SHIRAZ	NANDI HILLS	IND		36
SANDALFORD ESTATE 'RESERVE' CABERNET SAUVIGNON	MARGARET RIVER	WA		65
PETALUMA 'COONAWARRA' CABERNET MERLOT	COONAWARRA	SA		120

BEER & CIDER

CASCADE PREMIUM LIGHT	9
CARLTON DRAUGHT	9
CROWN LAGER	9
YENDA PALE ALE	9
JAMES BOAGS PREMIUM	9
COOPERS PALE ALE	9
EASY RIDER GOLDEN ALE	9
HEINEKEN (HOLLAND)	9
CORONA (MEXICO)	10
RIDERS LOOSE TRUCKS THE PORTER	10
KINGFISHER (INDIAN)	10
MAHARAJA (INDIAN)	10
COLDSTREAM APPLE CIDER	11
STRAWBERRY & LIME CIDER	11
KELLY BROTHERS PURE PEAR CIDER	11

NON ALCOHOLIC BEVERAGES

MANGO LASSI— REFRESHING MANGO FLAVOURED YOGHURT DRINK (SERVED SWEET)	7	
LEMON LIME AND BITTERS	5	
SOFTDRINKS	5	
GINGER BEER	330mL	6
JUICE (ORANGE, APPLE, CRANBERRY, PINEAPPLE)	5	
SPARKLING WATER	750mL	9
TEA OR COFFEE	4	
MASALA TEA	6	

SPIRITS

PLEASE REQUEST SPIRIT MENU FROM YOU WAITER

COKTAILS

MALIBU MANGO LASSI	13
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SET MENU

Please note that when selecting a set menu option, it must apply to the WHOLE table.

TRADITIONAL BANQUET

PER PERSON **46**

MINIMUM ORDER : 2 PEOPLE

STARTERS : ENTRÉE TASTING PLATTER
MAINS : BALTI BUTTER CHICKEN, LAMB ROGAN JOSH, 9 SPICE DHAL MAKHANI
SIDES : SAFFRON BASMATI RICE, BUTTER NAAN, PAPPADUMS & RAITA

TEA, COFFEE OR PORT

MAHARAJAH BANQUET

PER PERSON **52**

MINIMUM ORDER : 4 PEOPLE

STARTERS : ENTRÉE TASTING PLATTER
MAINS : BALTI BUTTER CHICKEN, LAMB ROGAN JOSH, BEEF MADRAS & MIXED
VEGETABLE KORMA
SIDES : SAFFRON BASMATI RICE, GARLIC & BUTTER NAAN BREAD, PAPPADUMS,
CUCUMBER RAITA & MIXED PICKLE
DESSERT : PISTACCHIO OR MANGO KULFI

TEA, COFFEE OR PORT

TRUST THE CHEF TASTING BANQUET

PER PERSON **65**

MINIMUM ORDER : 4 PEOPLE

4 COURSES OF OUR **BEST SUITED** DISHES TO YOUR PALATE. TELL US **HOW HOT YOU LIKE YOUR FOOD**, ANY DIETARY REQUIREMENTS AND IF YOU HAVE FAVOURITES PLEASE TELL US.

CHAAT & TANDOORI

VEG SAMOSA (V, VEGAN)	4
PEA & POTATO CURRY PUFFS / TAMARIND SAUCE	
SAMOSA CHAAT (V, VEGAN ON REQUEST)	12
POTATO & PEA CURRY PUFFS / ONION & TOMATO SALSA / TAMARIND & MINT SAUCES / CRUNCHY NOODLE & PUFFED RICE	
ALOO TIKKI CHAAT (V)	12
PEA & POTATO CRUMBED CUTLETS / ONION & TOMATO SALSA / TAMARIND & MINT SAUCES / CRUNCHY BESAN RICE BUBBLES	
SHARABI (DRUNKEN) LAMB CUTLET (GF) (2 pcs)	13
TANDOORI LAMB CUTLET / RUM & BLACK PEPPER MARINADE	
CHICKEN TIKKA (GF) (3 pcs)	11
WHITE PEPPER & GARAM MASALA SPICED MARINADE	
TANDOORI MUSHROOMS (V, GF) (3 pcs)	10
CUP MUSHROOMS / TRADITIONAL TANDOORI MARINADE / MINT RAITA	
SEEKH KEBAB (GF) (3 pcs)	11
TANDOORI LAMB SEEKH KEBAB W SALAD / MINT RAITA	
TANDOORI CHICKEN (GF) (HALF 4 pcs)	18
ON THE BONE / TANDOORI MARINADE / CUMCUMBER RAITA	
ENTRÉE TASTING PLATTER (SERVES 2)	30
TWO PIECES OF ALOO TIKKI, SAMOSA, CHICKEN TIKKA & SEEKH KEBAB	
TANDOORI MIXED GRILL (GF) (SERVES 2)	30
TWO PIECES OF CHICKEN TIKKA, TANDOORI CHICKEN, SEEKH KEEBAB & LAMB CUTLETS	

TWO FAT INDIANS SIGNATURE CURRIES

BUTTER CHICKEN (GF)	23
MILD TOMATO, CASHEW & CREAM SAUCE / SUN DRIED FENUGREEK LEAVES	
CHICKEN TIKKA MASALA (GF)	23
PEPPERS / ONION & TOMATO / GARAM MASALA	
SOUR LIME CHICKEN (GF)	23
TANGY CHICKEN / PAPRIKA / GARAM MASALA / HINT OF MANGO CHUTNEY	
LAMB ROGAN JOSH (GF)	24
TRADITIONAL LAMB CURRY	
LAMB SAAG (GF)	24
LAMB CURRIED IN SPINACH PUREE / MUSTARD OIL TADKA	
BEEF BOLLYWOOD (GF)	23
GREEN PEA & BEEF CURRY / SUN DRIED FENUGREEK LEAVES / COCONUT	
BEEF & POTATO MADRAS (GF)	23
MUSTARD SEEDS & CURRY LEAVES / COCONUT BASED CURRY	
3 CHILLI BEEF VINDALOO (GF)	23
KASHMIRI/ BIRDSEYE / FRESH GREEN CHILLI'S. THE 3 CHILLI GIVES A NICE EVEN SLOW BURN	
GARLIC PRAWNS CURRY (GF)	25
LIGHTLY SPICED PRAWNS / MILD GARLIC & CURRY SAUCE	
PRAWNS PEPPER FRY (GF)	25
WOK TOSSED PRAWNS / STIR FRIED CAPSICUM & MUSHROOMS / FRESH GROUND BLACK PEPPER	
FISH MADRAS (GF)	25
NEW ZEALAND ROCKLING / MUSTARD SEEDS & CURRY LEAVES / COCONUT BASED CURRY	
GOAT CURRY (GF)	25
RUSTIC, VILLAGE STYLE GOAT CURRY ON THE BONE	
9 SPICE DHAL MAKHANI (V, GF, VEGAN ON REQUEST)	21
MIXED DHAL OF BLACK LENTILS & RED KIDNEY BEANS	
BUTTER KOFTA (V)	23
POTATO & CHEESE BALLS / MILD TOMATO CASHEW & CREAM SAUCE / SUN DRIED FENUGREEK LEAVES	
MIXED VEGETABLE KORMA (V, GF)	22
CREAMY CASHEW SAUCE / SPRING ONIONS	
PALAK PANEER (V, GF)	23
INDIAN STYLE COTTAGE CHEESE / SPINACH PUREE / MUSTARD OIL TADKA	
CHICKPEA CURRY (V, VEGAN)	21
CURRIED CHICKPEAS/ TOMATO & ONION BASED SAUCE	

SIDES

SAFFRON RICE (V,GF) (PER PERSON – UNLIMITED)	4
STEAMED SAFFRON BASMATI / AROMATIC SPICES	
BUTTERED NAAN (V)	4
GARLIC NAAN (V)	5
GARLIC & CORIANDER BUTTER	
KEEMA NAAN	6
STUFFED WITH SPICED LAMB MINCE / ADD CHEESE \$1 ADDITIONAL	
CHEESE NAAN (V)	6
STUFFED WITH CHEESE & HERBS	
KASHMIRI NAAN (V)	6
STUFFED WITH DRIED NUTS & FRUIT	
CUCUMBER RAITA (V, GF)	5
ROASTED CUMIN SEEDS / KASHMIRI CHILLI DUST	
SIDE SALAD (V, GF)	6
ONION / TOMATO / CUCUMBER/ CARROT/ FRESH GREEN CHILLI'S/ LIME JUICE & CHAAT MASALA DRESSING	
MIXED PICKLE (V,GF)	3
SWEET MANGO CHUTNEY (V,GF)	3
PAPPADUMS (V,GF) (4 pcs)	4

SWEETS

SWEET & SOUR SINGLE SCOOP (V,GF)	6
PLAIN VANILLA ICE CREAM / TAMARIND CHUTNEY TOPPING (SOUNDS SO WRONG – TASTES SO RIGHT!)	
MANGO KULFI(V,GF)	8
HOUSE MADE KULFI (INDIAN ICE CREAM) / CLOVES / CARDAMOM / MANGO	
3 NUT KULFI (V,GF)	8
HOUSE MADE KULFI / CLOVES / CARDAMOM / PISTACCHIO, ALMONDS & CASHEW	
GULAB JAMUN (V)	9
MILK DUMPLINGS / SUGAR SYRUP / CLOVES & CARDAMOM / VANILLA ICE CREAM	
DRUNKEN DUMPLING (v)	15
GULAB JAMUN DROWNED IN KAHLUA	